

Maddison Gorczany

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SKILLS

Cuisine Styles

Mediterranean • Pastry • French • Italian • Asian Fusion • Plant-based

Kitchen Skills

Butchery

Operations

Event Planning • Supplier Negotiation • Inventory Management • Catering

Soft Skills

Quality Control • Time Management • Training

SUMMARY

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

WORK EXPERIENCE

Private Chef — Goodwin, Friesen and McGlynn (Feb 2015 - Jan 2023)

- Designed seasonal menu increasing revenue by 34% through optimized dish pricing.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 237 guests with 95%+ client satisfaction.
- Maintained food cost under 23% with vendor negotiations and waste controls.

Sous Chef — Jaskolski and Sons (May 2020 - Present)

- Maintained food cost under 23% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 8% through optimized dish pricing.
- Catered private events for up to 179 guests with 95%+ client satisfaction.

Executive Chef — Stroman Inc (Apr 2022 - Nov 2023)

- Catered private events for up to 85 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

PROJECTS

et - Compatible empowering implementation <https://limited-feather.info>

aestus - Automated transitional focus group <https://back-sonar.info/>

quae argumentum depono - Total holistic budgetary management

ACADEMIC BACKGROUND

B.A. Hospitality Management, Denesik, Ziemann and Rippin Institute (2020)

CERTIFICATIONS

- Food Safety Manager